

DINNER MENU 晚餐菜单

5pm - 10pm

SOUPS 汤

- Minestrone 29
Traditional Italian vegetable and tomato soup served with toasted garlic and herb baguette slices.
传统意大利蔬菜与番茄汤配烤蒜味香草脆面包片
- Cullen Skink 49
Traditional Scottish soup of creamy smoked haddock, potato and leeks in a saffron broth served with toasted garlic and herb baguette slices.
传统苏格兰卡伦鳕鱼汤 - 藏红花上汤浸烟熏鳕鱼、土豆及韭葱，配烤蒜味香草脆面包片

SALADS 色拉

- Orange, Walnut and Feta Salad 49
鲜橙核桃菲达奶酪色拉
- Chicken Caesar Salad with Parmesan Shavings and Croutons 59
嫩鸡凯撒色拉伴帕尔玛奶酪及面包脆
- Pan-fried Chicken Salad with Roasted Sweet Potatoes, Cherry Tomatoes and Soft Boiled Egg 69
香煎鸡胸色拉伴烤红薯、小番茄及嫩煮鸡蛋
- Parma Ham served with Honey Melon, Rocket and Balsamic Dressing 99
帕尔玛火腿配蜜瓜、芝麻菜以及意大利黑醋汁

SHARING PLATES 分享拼盘

- THE ISLES BBQ Mixed Grill 299
Roasted lamb chop, grilled British pork sausage, grilled beef kebabs, roasted boneless chicken marinated in piri-piri sauce, with thick cut chips, home-made pickled baby vegetables and salad, HP brown sauce, Colman's English mustard and Ketchup.
小岛混合烧烤- 香焗羊排、扒不列颠猪肉香肠、烤牛肉串、烧酿无骨霹雳霹雳鸡、配粗薯条、自家制腌小蔬菜及色拉，跟 HP 烧汁、科尔曼英国芥末酱及番茄酱
- THE ISLES Seafood Platter 599
A whole wild lobster (Maine), a whole brown crab (Scotland), grilled redfish (Iceland), black mussels (Chile) in whiskey, with home-made pickled baby

vegetables, lemon wedge, horseradish cream, Marie Rose sauce and Tabasco.

小岛海鲜拼盘 - 整只野生波士顿龙虾、整只苏格兰黄金蟹、扒整只冰岛红鱼、苏格兰威士忌烹煮智利黑口贝、配自家制腌小蔬菜、跟柠檬角、辣根酱汁、玛丽玫瑰酱及辣椒仔

Fresh Shucked Oysters, served on Crushed Ice with a Lemon Wedge, Tabasco,
Red Wine Vinegar & Shallot Half a Dozen: 299/ Dozen: 499

We serve only premium oysters known for their meaty, salty flavor, served on the half shell. Please ask for our current selection of oysters, as they change daily.

碎冰新鲜牡蛎伴柠檬角、辣椒仔、红葡萄酒醋与青葱 半打: 299/ 一打: 499

我们只供应以多肉且海味十足而著称的优质牡蛎, 客人即点即开壳, 半壳上菜。请留意或咨询今天的牡蛎, 厨师每日从市场为您选取。

MAINS 主菜

THE ISLES Fish & Chips – Icelandic Atlantic Cod (MSC Certified) 109

Icelandic Atlantic Cod fillet in crisp seasoned batter, served with mushy peas, home-made Tartare sauce, thick cut chips and a lemon wedge.

小岛脆炸冰岛大西洋真鳕鱼排 (可持续海产品) 配英式青豆泥、自家制塔塔酱、粗薯条及柠檬角

THE ISLES Fish & Chips - Icelandic Haddock (MSC Certified) 109

Icelandic Haddock fillet in crisp seasoned batter, served with mushy peas, home-made Tartare sauce, thick cut chips and a lemon wedge.

小岛脆炸冰岛大西洋黑线鳕鱼排(可持续海产品)配英式青豆泥、自家制塔塔酱、粗薯条及柠檬角

THE ISLES Seafood Stew 149

Cod, king prawn, mussels, baby squid, clams served in Bouillabaisse sauce.

小岛烩海鲜 - 马赛鱼汤浸鳕鱼、大虾、小鱿鱼、青口贝、蛤蜊

Grilled Half Wild Green Lobster Risotto Cooked in White Wine and Lobster

Bisque, served with Tomato and Asparagus 199

香焗半只野生青龙伴白酒龙虾汁、番茄及芦笋烩饭

Pan-fried Scottish Salmon Fillet on Baked Rosemary and Garlic Potato served with Tomato and Avocado Salsa 139

香煎苏格兰三文鱼排佐迷迭香烤蒜味土豆配番茄牛油果莎莎

Pan-fried Icelandic Atlantic Cod (MSC Certified) served with Clam Meat, Spring Onion, Potato, Tomato and Sauce Vierge 139

煎冰岛大西洋真鳕鱼排 (可持续海产品) 配蛤肉、春蒜、土豆、番茄及橄榄番茄柠檬蒜酱

Slow Braised New Zealand Venison Shank served with Yorkshire Pudding and Vegetables 199

慢炖新西兰鹿小腿配约克郡布丁及时蔬

Slow Cooked Australian Beef Short Rib with Bacon, Mushroom, Baby Carrots and Potatoes 199

慢炖澳洲牛肋排搭培根、蘑菇、小胡萝卜及土豆

Grilled Rib-eye Steak (200g, Australia) served with Grilled Vegetables, Mashed Potato and Creamy Mushroom 249

扒肉眼牛排（200g，澳洲）配扒蔬菜、土豆泥及奶油蘑菇

Grilled Lamb Chop served with Roasted Potato, Broccoli, Vine Tomatoes, Red Wine Sauce 189

扒羊排配烤土豆、西兰花、有枝番茄及红酒汁

SIDES 配菜

Tasting Plate of THE ISLES Fish & Chips – Icelandic Atlantic Cod (MSC Certified) 49

Icelandic Atlantic cod fillet in crisp seasoned batter, served with mushy peas, home-made Tartare sauce, thick cut chips and a lemon wedge.

小份小岛脆炸冰岛大西洋真鳕鱼排（可持续海产品）配英式青豆泥、自家制塔塔酱、粗薯条及柠檬角

Tasting Plate of THE ISLES Fish & Chips - Icelandic Haddock (MSC Certified) 49

Icelandic Haddock fillet in crisp seasoned batter, served with mushy peas, home-made Tartare sauce, thick cut chips and a lemon wedge.

小份小岛脆炸冰岛大西洋黑线鳕鱼排（可持续海产品）配英式青豆泥、自家制塔塔酱、粗薯条及柠檬角

Faggots 49

Two Traditional Welsh faggots with Onion Gravy

两只传统威尔士肉丸配洋葱肉汁

Black Mussels (Chile), Tomato, Garlic, Shallot and Chilli cooked in Whisky served with Toasted Garlic and Herb Baguette Slices 99

苏格兰威士忌烹煮智利黑口贝及番茄、香蒜、青葱、辣椒，配烤蒜味香草脆面包片

Deep-fried Squid Rolls with Aioli 39

脆炸鱿鱼圈配蒜味蛋黄酱

Deep-fried Vegetables Platter 脆炸蔬菜盘	39
Pan-fried Bacon & Scallop Kebabs 煎培根包扇贝串	69
Thick Cut Chips with Flavour of Your Choice Traditional British (Salt & Vinegar), BBQ powder, seaweed powder, sour plum powder, fresh garlic and parsley. 自选风味粗薯条 - 传统英式风味 (盐与麦芽醋)、烧烤风味、海苔风味、酸梅风味, 新鲜香蒜与欧芹风味	29
Mashed Potato 土豆泥	19
Mushy Peas 青豆泥	19
DESSERTS 甜品	
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Apple Pie served with Vanilla Gelato 苹果派配香草意式冰激凌	69
Traditional Carrot Cake served with Whipped Cream and Vanilla Gelato 经典胡萝卜蛋糕配奶油和香草意式冰激凌	69
Traditional British Bread Pudding served with Vanilla Gelato 英国传统面包布丁配香草意式冰激凌	69
Chocolate and Walnut Brownie topped with Whipped Cream served with Vanilla Gelato 巧克力核桃布朗尼配奶油及香草意式冰激凌	69
Blueberry Streusel Cheese Cake topped with Chocolate Sticks and Fresh Berries 蓝莓味芝士蛋糕配巧克力棒及新鲜浆果	59
Gelato Trio - Three Scoops of Gelato: Chocolate, Vanilla and Strawberry 意式冰激凌三重奏 - 巧克力、香草及草莓	89